

§ 319.1

319.313 Beef with gravy and gravy with beef.

Subpart N—Meat Food Entree Products, Pies, and Turnovers

319.500 Meat pies.

Subpart O—Meat Snacks, Hors d'Oeuvres, Pizza, and Specialty Items

319.600 [Reserved]

Subpart P—Fats, Oils, Shortenings

319.700 Margarine or oleomargarine.

319.701 Mixed fat shortening.

319.702 Lard, leaf lard.

319.703 Rendered animal fat or mixture thereof.

Subpart Q—Meat Soups, Soup Mixes, Broths, Stocks, Extracts

319.720 Meat extract.

319.721 Fluid extract of meat.

Subpart R—Meat Salads and Meat Spreads

319.760 Deviled ham, deviled tongue, and similar products.

319.761 Potted meat food product and deviled meat food product.

319.762 Ham spread, tongue spread, and similar products.

Subpart S—Meat Baby Foods [Reserved]

Subpart T—Dietetic Meat Foods [Reserved]

Subpart U—Miscellaneous

319.880 Breaded products.

319.881 Liver meat food products.

AUTHORITY: 7 U.S.C. 1633, 1901-1906; 21 U.S.C. 601-695; 7 CFR 2.18, 2.53.

SOURCE: 35 FR 15597, Oct. 3, 1970, unless otherwise noted.

Subpart A—General

§ 319.1 Labeling and preparation of standardized products.

(a) Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, an ingredient statement, and other label information in accordance with the special provisions, if any, in this part, and otherwise in accordance with the general labeling provisions in part 317 of this subchapter, and such products shall be prepared in accordance with the special provisions, if any, in this

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part and otherwise in accordance with the general provisions in this subchapter. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

(b) Any binder or antimicrobial agent that has been found to be safe and suitable by the Food and Drug Administration and the Food Safety and Inspection Service may be used in the production of meat products with standards of identity in this part, where the product standards and applicable Federal regulations already permit the use of these types of ingredients.

[35 FR 15597, Oct. 3, 1970, as amended at 68 FR 22578, Apr. 29, 2003]

§ 319.2 Products and nitrates and nitrites.

Any product, such as frankfurters and corned beef, for which there is a standard in this part and to which nitrate or nitrite is permitted or required to be added, may be prepared without nitrate or nitrite and labeled with such standard name when immediately preceded with the term “Uncured” in the same size and style of lettering as the rest of such standard name: *Provided*, That the product is found by the Administrator to be similar in size, flavor, consistency, and general appearance to such product as commonly prepared with nitrate and nitrite: *And provided further*, That labeling for such product complies with the provisions of § 317.17(c) of this subchapter.

[44 FR 48961, Aug. 21, 1979]

§ 319.5 Mechanically Separated (Species).

(a) Mechanically Separated (Species) is any finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts of carcasses and meeting the other provisions of this paragraph. Examples of such product are “Mechanically Separated Beef”,